

BRUNCH MENU

CHEESE *two cheeses 14 · three 19 · four 26 · full board 39 · served with crostini & seasonal accents*

marco polo (cow) hard, rich, savory, peppery | washington

reny picot camembert (cow) milky, buttery, earthy, tangy | michigan

bleu d'auvergne (cow) crumbly, mellow, meaty, grassy | france

manchego (sheep) hard, fruity, nutty, sweet | spain

midnight moon (goat) hard, nutty, buttery, hints of caramel | netherlands

cremont (cow & goat) creamy, mushroomy, nutty, smooth | vermont

CHARCUTERIE *each 11 · half board 30 · full board 59 · served with focaccia & pickled vegetables*

mortadella traditional italian pork sausage with pistachios | italy

bresaola air-dried cured beef, tender and sweet | italy

sopressata traditional calabrese style dry cured salami, spicy and smokey | italy

prosciutto di parma dry cured ham, soft and supple with slight saltiness | italy

chicken liver mousse smooth, buttery, rich, hints of brandy | house made

duck prosciutto juniper berry, orange zest, thyme | house made

FIRSTS

soup of the day ask your server 7

greek yogurt parfait granola, mixed berry compote, local honey 8

greek avocado toast avocado, heirloom cherry tomato, feta cheese, kalamata olives, balsamic 12

fried calamari fried pickles, banana peppers, basil, red chili glaze, smoked paprika aioli 16

french toast vanilla bean maple syrup, hazelnut cocoa spread, whipped cream 15

hawaii ahi tuna niçoise butter lettuce, haricot verts, potatoes, heirloom tomato, quail egg, olive, capers, lemon dressing 23

beet salad arugula, heirloom carrots, orange segments, whipped goat cheese 15

grilled stone fruit salad frisée, smoked mozzarella, prosciutto, mustard seed vinaigrette 16

watermelon salad watercress, feta, roasted corn, balsamic reduction 14

add local free range chicken paillard +7 · atlantic salmon +10 · local steak +12

SECONDS

sonoma breakfast two eggs, bacon or pork sausage, focaccia, home fries, house salad 12

build your omelette choose cheddar · ricotta · fontina, home fries 12

add tomato · spinach · onion · mushrooms · mixed peppers +1 | bacon · sausage +1.5

hudson valley duck hash duck confit, hominy, anson mills grits, fried farm egg, tarragon hollandaise 23

wagyu steak & egg hash scrambled eggs, mornay, mixed peppers and potatoes 25

local beef burger dry aged beef, bibb lettuce, tomato, onion, pickles, smoked paprika aioli, brioche bun, house salad 15

breakfast burger dry aged beef, mornay sauce, grilled onion, fried egg, red pepper jam, brioche bun, house salad 17

mushroom 'burger' vegetarian mushroom patty, basil pesto, grilled onion, arugula, brioche bun, house salad 14

local lamb burger tzatziki, cucumber relish, red pepper coulis, arugula, brioche bun, house salad 19

add to any burger · blue · goat · cheddar · fontina · mushrooms · avocado · bacon + 1.5 | sunny side-up farm egg +2.5

sub house salad with parmesan fries +1.5 or fried brussels sprouts +2.5

breakfast pizza béchamel, three eggs, applewood smoked bacon, fresh basil 14

margherita pizza crushed san marzano tomatoes, house pulled mozzarella, grana padano, basil 13

add to any pizza arugula · spinach · red onions · mushrooms · olives +1.5

add meatballs · sausage · bacon · prosciutto · sopressata · pepperoni · capicola +2.5

SIDES

two local farm eggs any style 6

bacon or pork sausage 6

home fries mixed peppers, onions, old bay 6

french toast maple syrup 7

grilled focaccia olive oil, rosemary, sea salt 4

fried brussels sprouts balsamic glaze 6

parmesan fries fresh herbs 6

SPECIAL

sparkling wine bottle & organic fresh squeezed orange juice carafe 35